

Cuvée Clémence Entre-Deux-Mers Aged in oak barrels



A superb premium wine from Cheval Quancard made from grapes selected from each plot and vinified for 6 months in oak barrels (with two thirds being replaced each year). The first bottles come on the market in May, depending on the harvest. Emphasis is given to the Sauvignon Blanc and Gris (which account for the majority), Sémillon (25%) and Muscadelle (15%).



The wine

Location: in the commune of Saint Vincent de Paul,
17 km north of Bordeaux
Grape varieties: 60% Sauvignon Blanc and Gris, 25% Sémillon,
15% Muscadelle.
Ageing: 6 months in oak barrels
Cellaring potential: 3 years

Tasting

A subtle, delicate Entre-Deux-Mers with a complex nose intermingling grapefruit, white peach, blackcurrant and toast. Full-bodied and lively on the palate with a background of pleasant woody and floral aromas.

Serving

Serve as an aperitif, with fish (smoked salmon, turbot in a butter sauce, sole fillets), seafood (scallops), shellfish (crayfish) or cheese (Beaufort, Roquefort, Reblochon).

